

310 Restaurants

STARTERS ~



FRIED CALAMARI 10

LIGHTLY DUSTED IN SEASONED FLOUR AND FRIED.
SERVED WITH A SUNDRIED TOMATO DIPPING SAUCE AND MARINARA.

BEEF TENDERLOIN FLATBREAD 13

BEEF TENDERLOIN, CARAMELIZED ONIONS, CRUMBLLED BLEU AND A SHREDDED MOZZARELLA CHEESE BLEND.

ZUCCHINI FLATBREAD 11

THIN SLICED ZUCCHINI AND RED ONION OVER A BOURSIN GOAT CHEESE SPREAD WITH FRESH PARMESAN AND A BALSAMIC GLAZE.

BONELESS BUFFALO BITES 8

DEEP FRIED AND TOSSED IN A SPICY BUFFALO SAUCE.
SERVED WITH CELERY AND BLEU CHEESE DRESSING.

GATOR TAIL 10

FRESH FLORIDA GATOR TENDERLOIN, PAN FRIED FRANCAISE STYLE AND TOPPED WITH A WHOLE GRAIN MUSTARD SAUCE.

TUNA KOBACHI 14

DICED AHI TUNA SEASONED WITH SEVEN SPICE AND SESAME.
SERVED ON A BED OF CUCUMBERS ACCOMPANIED BY WASABI, SOY AND GINGER.

CRAB CAKES 14

PAN SEARED AND SERVED WITH A ROASTED GARLIC CHIPOTLE SAUCE.

COLD TOMATO BRUSCHETTA 8

310 BRUSCHETTA SERVED OVER FRESHLY TOASTED CROSTINIS TOPPED WITH FRESH GRATED GRANA PADANO CHEESE AND DRIZZLED WITH A BALSAMIC REDUCTION.

SMOKED SALMON 15

FRESH FILET OF SALMON SMOKED IN-HOUSE AND SERVED WITH A CHIVE ANCHOVY REMOULADE AND LAVOSH CRACKERS.

SALMON BITES 10

BLACKENED AND TOPPED WITH AN HERB COMPOUND BUTTER.

ASSORTED CHEESE PLATTER 14

OUR CHEF'S SELECTION OF CHEESES.

~ SIGNATURE SALADS ~

ADD CHICKEN, SHRIMP, AHI TUNA, 310 RIBEYE OR SALMON TO ANY SALAD

310 GARDEN SALAD 10

MIXED GARDEN GREENS TOPPED WITH GRAPE TOMATOES, CUCUMBERS, CARROTS, BERMUDA ONIONS AND CRUMBLLED GOAT CHEESE. SPRINKLED WITH CRAISINS AND SUNFLOWER KERNELS. SERVED WITH OUR RASPBERRY VINAIGRETTE.

1/2 310 GARDEN SALAD 6

CAESAR SALAD 10

CRISP HEARTS OF ROMAINE TOSSED WITH OUR OWN CAESAR DRESSING AND TOPPED WITH FRESH GRATED GRANA PADANO CHEESE AND CROUTONS.

1/2 CAESAR SALAD 6

PLEASE NOTE OUR CAESAR DRESSING IS MADE WITH RAW EGGS

310 COBB SALAD 14

GRAPE TOMATOES, BLACK OLIVES, CRUMBLLED BLEU CHEESE, CUCUMBERS, FRESH BACON BITS AND SLICED EGG SERVED OVER MIXED GARDEN GREENS. TOPPED WITH BERMUDA ONIONS AND ALFALFA SPROUTS.

1/2 COBB SALAD 8

MEDITERRANEAN SALAD 12

MIXED GARDEN GREENS TOSSED IN OUR SIGNATURE BALSAMIC VINAIGRETTE WITH TOMATOES, CUCUMBERS, KALAMATA OLIVES, FRIED CAPERS AND DITALINI PASTA. TOPPED WITH ONIONS, CARROTS AND FETA CHEESE.

1/2 MEDITERRANEAN SALAD 7

SEAFOOD SALAD 13

CALAMARI, SHRIMP AND SCALLOPS MARINATED WITH ONION, GARLIC, PEPPERS, SCALLIONS AND EXTRA VIRGIN OLIVE OIL. SERVED ON A BED OF MIXED GREENS.

TUNA FILET SALAD 17

AHI TUNA FILET, PAN SEARED, SLICED AND SERVED OVER MIXED GARDEN GREENS, TOSSED IN A SOY GINGER DRESSING WITH MANDARIN ORANGES, CUCUMBERS AND GRAPE TOMATOES. TOPPED WITH BERMUDA ONIONS, CARROTS AND CRISPY NOODLES.

A DISCRETIONARY GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE AND SEPARATE CHECKS OF 5 OR MORE.

310 Restaurants

~ ENTREES ~

ALL ENTREES SERVED WITH STARCH AND VEGETABLE OF THE DAY.

FILET MIGNON 29

FRESH CUT BEEF TENDERLOIN, PAN SEARED AND FINISHED WITH A WHOLE GRAIN MUSTARD SAUCE.

10 oz. 33

N.Y. STRIP 30

CHAR GRILLED AND FINISHED WITH HERB CRAISIN BUTTER.

PORK CHOP 310 22

PAN SEARED PORK CHOP FINISHED WITH CARAMELIZED GRANNY SMITH APPLES.

ROASTED DUCK 22

SLOWLY ROASTED HALF DUCK FINISHED WITH A PLUM DEMI.

CHICKEN ROULADE 18

BONELESS CHICKEN BREAST STUFFED WITH SPINACH, ROASTED RED PEPPER AND GORGONZOLA CHEESE. FINISHED WITH A CARAMELIZED LEEK AND SHALLOT CREAM SAUCE.

CHICKEN TARRAGON 16

BONELESS CHICKEN BREAST SAUTÉED AND TOPPED WITH A MUSHROOM, TARRAGON AND CARAMELIZED LEEK SAUCE.

MAHI 22

PAN SEARED AND TOPPED WITH A SUNDRIED TOMATO PESTU. FINISHED WITH A TOASTED CITRUS CRUST.

GRILLED SALMON FILET 22

WITH OUR DICED TOMATO BRUSCHETTA TOPPING AND A BALSAMIC GLAZE.

FISH & CHIPS 14

BEER BATTERED AND LIGHTLY FRIED HADDOCK FILET SERVED WITH FRENCH FRIES AND TARTAR SAUCE.

~ PASTA ~

FETTUCCINE CARBONARA 12

FETTUCCINE TOSSED WITH SMOKED BACON, PEAS AND MUSHROOMS.

W/ SHRIMP 21

W/ CHICKEN 17

CHICKEN PICATTA 16

BONELESS CHICKEN BREAST SAUTÉED IN WHITE WINE, LEMON JUICE, GARLIC, CAPERS, DICED TOMATO AND SLICED MUSHROOMS SERVED OVER FRESH LINGUINE.

CHICKEN PENNE PASTA 16

GRILLED CHICKEN BREAST SERVED OVER PENNE PASTA TOSSED WITH SAUTÉED GARLIC AND WALNUTS IN A CREAMY SUNDRIED TOMATO PESTO. FINISHED WITH GOAT CHEESE AND FRESH PARSLEY.

LINGUINE 14

FRESH GROUND BEEF SAUTÉED WITH GARLIC AND SHALLOTS, TOSSED IN A MARINARA WITH FRESH LINGUINE.

CHICKEN RAVIOLI 14

FRESH RAVIOLI STUFFED WITH GRILLED CHICKEN AND THREE CHEESES. SERVED WITH A MARINARA AND PESTO DRIZZLE.

MUSHROOM RAVIOLI 14

MIXED SHIITAKE AND PORTABELLA MUSHROOM RAVIOLI TOPPED WITH A FRESH TOMATO OREGANO RAGU AND FINISHED "OREGANATO" STYLE.

310 SMOKED SALMON PAPPARDELLE 17

OUR HOUSE SMOKED SALMON FILET SERVED OVER FRESH PAPPARDELLE PASTA TOSSED WITH A SPICY RED PEPPER WHITE WINE SAUCE.

310 Restaurants

~SANDWICHES~



AKAUSHI BURGER
CHAR GRILLED AKAUSHI BEEF WITH AGED CHEDDAR CHEESE,
LETTUCE AND A RED ONION JAM.
SERVED ON TOASTED CIABATTA BREAD.

VEGETABLE SANDWICH 10
GRILLED EGGPLANT, PORTABELLA MUSHROOMS,
A ROASTED RED PEPPER SALAD, FRESH
MOZZARELLA AND MIXED GREENS.
SERVED ON A WHEAT KAISER.

HOT ITALIAN SANDWICH 11
SERRANO HAM AND GENOA SALAMI SERVED HOT
WITH MELTED PROVOLONE CHEESE, TOMATO, ONIONS
AND AN ITALIAN HERB VINAIGRETTE.
SERVED ON A TOASTED ARTISAN ROLL.

PARK SOUTH CLUB 11
SLICED HAM, TURKEY, CHEDDAR AND SWISS
CHEESES, LETTUCE, TOMATO, BACON, SLICED
BOILED EGG AND 1,000 ISLAND DRESSING.
SERVED ON WHOLE GRAIN BREAD.

TUNA SALAD MELT 10
WHITE ALBACORE TUNA SALAD MADE
WITH MELTED AMERICAN CHEESE.
SERVED HOT ON A WHEAT KAISER.

GRILLED CHICKEN MUFFALETTA 10
GRILLED BONELESS CHICKEN BREAST WITH
PROVOLONE CHEESE, AN OLIVE TAPENADE
RELISH AND SLICED TOMATO.
SERVED ON TOASTED FOCACCIA BREAD.

310 BLACKENED FISH 11
A CAJUN SEASONED FISH FILET TOPPED WITH
LETTUCE, TOMATO, BERMUDA ONION
AND OLD BAY MAYONNAISE.
SERVED ON A HOAGIE.

TURKEY SANDWICH 10
SLICED OVEN ROASTED TURKEY WITH LETTUCE,
TOMATO, CLOVER SPROUTS AND
GOURMANDISE CHEESE.
SERVED ON CIABATTA BREAD.

ANGUS BURGER 10
ANGUS BEEF, CHAR GRILLED AND TOPPED
WITH LETTUCE, TOMATO AND ONION.
SERVED ON A CHALLAH ROLL.
*ADD CHEESE – AMERICAN, CHEDDAR, PROVOLONE,
SWISS, BLEU OR MOZZARELLA.*

CHICKEN SALAD 10
OUR OWN CHICKEN SALAD WITH CUCUMBERS,
CLOVER SPROUTS, CRAISINS
AND CRUMBLLED BLEU CHEESE.
SERVED IN A HONEY WHEAT WRAP.

LOADED BURGER 11
ANGUS BEEF STUFFED WITH HERBS, CHEDDAR
AND MOZZARELLA CHEESES. CHAR GRILLED
AND TOPPED WITH LETTUCE, TOMATO AND ONION.
SERVED ON A CHALLAH ROLL.

STEAK 310 13
A GRILLED RIBEYE STEAK TOPPED WITH ROASTED
RED PEPPER, PORTABELLA MUSHROOM AND
MELTED PROVOLONE CHEESE.
SERVED ON AN ARTISAN ROLL.

SALMON BURGER 11
PAN SEARED SALMON BURGER TOPPED WITH
BACON, ARUGULA AND A LEMON CHIVE AIOLI.
SERVED ON A FRESH CHALLAH ROLL.
AND MIXED GREENS ON A WHEAT KAISER.

*THERE IS A RISK ASSOCIATED WITH THE CONSUMPTION
OF RARE OR UNCOOKED FOOD.*

CHILDREN'S MENU
FOR CHILDREN 12 AND UNDER PLEASE

ALL MEALS COME WITH SOFT DRINK AND COOKIE

GRILLED CHEESE W/FRIES	6.50
MINI BURGERS W/FRIES	7.00
HOT DOG W/FRIES	6.50
GRILLED CHICKEN BREAST W/VEGGIES	7.00
RIB EYE STEAK W/VEGGIES	8.00
CHICKEN BITES W/FRIES	6.50
FLATBREAD PIZZA	7.00
PENNE PASTA W/MARINARA	6.50

ADDITIONAL

MILK	2.65
CAPTAIN ELI'S ROOTBEER	2.80/BTL
JUICES	2.65
OJ, APPLE, GRAPEFRUIT, CRANBERRY, TOMATO & PINEAPPLE	
MILK SHAKE	3.50
CHOCOLATE, STRAWBERRY & VANILLA	
STRAWBERRY SMOOTHIE	3.50